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TITLE : PRESERVATIVE FOR FOOD

ABSTRACT : PURPOSE: To enhance safety of a food preservative and enable preservation of a food for a practically effective period, by treating chitosan with an acid which is a pH adjustor and ethanol in combination and preparing the preservative for the food.

CONSTITUTION: A food is treated with chitosan and an acid as a pH adjustor and then treated with ethanol or the acid as the pH adjustor mixed with ethanol. More specifically, methods for kneading, dipping, coating, spraying, etc., can be adopted. The chitosan is preferably chitosan with $\geq 70\%$ deacetylation degree which is a deacetylation degree to an extent so as to be soluble in an acidic aqueous solution. The acid is preferably a fatty acid, such as adipic, lactic, citric, succinic or malic acid, which is an acid capable of dissolving the chitosan.

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